

BREEDLOVE DEHYDRATED FOODS

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Chicken Fried Rice Product Code 211

Product description:

A blend of enriched parboiled rice, aromatic seasoning, and chicken flavor.

Physical:

- A. **Color** shall be reasonably characteristic of rice and seasoning blend.
- B. **Flavor** shall be characteristic rice and seasoning blend.

Chemical Characteristics:

- A. **Moisture Content** shall not exceed 8.5% (determined by AOAC Vacuum Oven Method at 70° C for 6 hours).
- B. **Water Activity** shall not exceed 0.65.

Microbial:

Total Plate Count	500,000 /g max
Coliforms	1,000 /g max
Yeast & Mold	1,000 /g max

Ingredient Declaration:

Enriched parboiled long grain rice (niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Seasoning [dehydrated vegetables (peas, carrots, broccoli, onions, garlic, celery), salt, maltodextrin, monosodium glutamate, sugar, dehydrated chicken broth, soy sauce (wheat, soybeans, salt), brown sugar, chicken fat, (BHA, propyl gallate and citric acid added to protect flavor), hydrolyzed corn protein, caramel color, disodium inosinate and guanylate]

Preparation Instructions: 100g (2/3 cup)

1. Shake content of bag before opening.
2. In a large saucepan add bag contents with 2 tbs butter or margarine (optional), and 1 cup water.
3. Stir, reduce heat, cover and simmer over low heat for 25 minutes. Stir occasionally to prevent sticking.
4. Remove from heat. Let stand 5 minutes. Stir and serve.

Packaging characteristics:

The product is packed in 2 mil high-density polypropylene bag which is securely heat-sealed at all openings. Product net weight per bag shall be as requested by customer. Safe delivery and destination is made possible thanks to the use of new corrugated containers.

Shelf Life/ Storage Recommendation:

This product will maintain acceptable quality for 24 months when kept at ambient temperature conditions (70° F). Product should be kept in a cool and dry storage (less than 45% relative humidity) to obtain optimal retention of color, flavor, and overall quality.

Nutrition Information: 100 g sample

Energy	kcal	349.39
Protein	g	8.03
Total lipid (fat)	g	1.23
Carbohydrate, by difference	g	71.98
Fiber, total dietary	g	2.22


Minerals

Calcium, Ca	mg	44.26
Iron, Fe	mg	1.07
Magnesium, Mg	mg	24.54
Phosphorus, P	mg	114.18
Potassium, K	mg	194.28
Sodium, Na	mg	1457.00
Zinc, Zn	mg	0.95
Copper, Cu	mg	0.18
Manganese, Mn	mg	0.89
Selenium, Se	mcg	12.39
Iodine, I	mcg	1.63

Vitamins

Vitamin C, ascorbic acid	mg	10.16
Thiamine	mg	0.07
Riboflavin	mg	0.53
Niacin	mg	1.82
Pantothenic acid	mg	0.89
Vitamin B6	mg	0.15
Folate	mcg	14.72
Vitamin B12	mcg	0.00
Vitamin A, IU	IU	1248.71
Vitamin E, acetate	IU	0.09
Vitamin D	IU	0.00

Specification 211
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David Fish/General Manager